



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

PRIYA CORPORATION

**11/9/2012**

Andy's

7605 W Good Hope Rd  
Milwaukee, WI

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-304.12	Hot dog tongs on rollers were dirty from previous use. Clean and sanitize as needed and change out tongs every 4 hours.	11/21/2012
3-306.11	1. Install chains on hot dog roller lid to create a sneeze guard. 2. Adjust or install effective sneeze guard brackets or chains on crispy cream case. Provide effective food shields.	11/21/2012
3-501.16	Chicken sandwich 104 F, breakfast sandwich 105 F, tornados 108 F. Potentially hazardous food must be held hot at 135 degrees or above. Discontinue using hot holding unit until repaired/replaced.	11/21/2012
3-501.18	All hot food items were temperature abused and were disposed of. Potentially hazardous food must be discarded if not held at 135 F or above.	11/21/2012
4-501.11	Small freezer by customer microwave is broken. Repair/remove. Hot holding case not holding food at 135 F or above. Repair/remove.	11/21/2012
4-601.11	Ice scoop was dirty. Clean and sanitize. Also, provide clean container for storage. All food contact equipment and utensils must be clean..	11/21/2012



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7-201.11

All toxic materials must be stored so they will not contaminate food.  
Remove gas can from ice processing area.

11/21/2012

**Notes:**

Clean up spills in walk in cooler.

All food in walk in freezer must be stored off floor. Install food grade shelving.

On 11/9/2012, I served these orders upon PRIYA CORPORATION by leaving this report with

Inspector Signature (Inspector ID:93)

Operator Signature

Operator signed on  
11/7/12